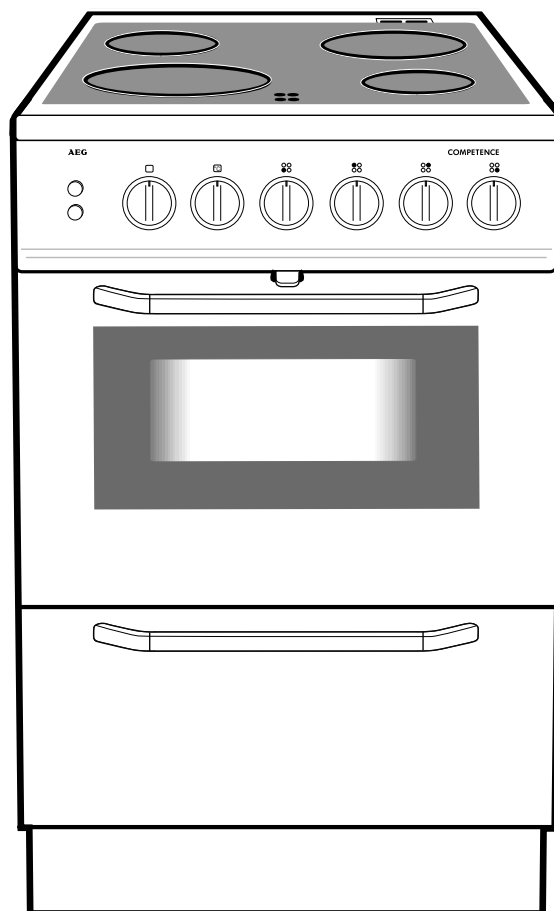


1050V-W

Cooker



Instruction book

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Safety

Cooker technology is constantly improving. The way you use your new cooker may be different from the way you used your old one. Please read the whole instruction book before using your new cooker. This cooker is intended for normal domestic use. Take care of the instruction book which will be needed by the new owner if the cooker is sold or passed on to someone else. Do not hesitate to contact us with questions or viewpoints about the cooker and its use.



ANY TEXT MARKED WITH A warning triangle is to do with safety. PLEASE READ THESE TEXTS CAREFULLY, so that you do not harm yourself, others or the cooker.

Children and the cooker

Children are naturally curious and interested in most things, including the cooker. From a safety point of view, we would like to emphasize the following for those with children at home:

There should be worktops on both sides of the cooker extending at least 40 cm to left and to right. Alternatively the cooker can be installed with a wall or a tall kitchen unit on one side and a worktop on the other side. The NON-TIP DEVICE should be fitted to prevent the cooker from tipping forwards if subjected to an abnormal loading.

The HOB GUARD (included or optional) should be fitted and the DOOR CATCH/DOOR CATCHES should be activated.

Do not let children use the razor blade scraper.

Children should be allowed to help with cooking, but teach them that pans, hotplates and ovens become hot and retain their heat for some time after use.

TOUCHING THESE CAN CAUSE BURNS.

Installation

Work on the cooker must be carried out by a qualified electrician. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

The cooker is heavy. Certain edges and corners which will not normally be exposed may be sharp. Use gloves when moving the cooker.

The NON-TIP DEVICE should be fitted, to prevent the cooker from tipping if subjected to an abnormal loading.

When using the cooker

Never use the ceramic hob if it is cracked, as water from spillages and/or cleaning could penetrate down to live conductors. If the hob is damaged, disconnect the cooker from the electrical supply and contact your service centre to have the cooker repaired.

Never place aluminium foil, plastics etc. on the ceramic hob. If a hotplate is switched on by mistake, these materials will rapidly start to burn or melt.

Never leave the cooker unattended while deep frying, or when using it for melting fats, paraffin wax or other flammable substances. In the event of a fire, turn off all the controls and turn off the cooker hood fan. SMOTHER THE FIRE WITH A PAN LID, never use water.

Use only pans which are intended for ceramic hobs. Use only ovenproof dishes and containers in the oven. Check the bases of your pans. Pans with convex bases are poor conductors of heat, and also tend to spin easily on the flat ceramic hob.

Check that the cooker is switched off when not in use. All controls should be turned off.

Cleaning

Keep the ceramic hob and oven clean. Fat and spillages give off smoke and odours when heated, and, at worst, can cause fires. Use the scraper to remove immediately (while the hob is still warm) any spilt sugar or syrups (e.g. jam), and melted plastics and foil. These can damage the hob if left. Be careful as the razor blade is extremely sharp.

Maintenance and service

Turn all controls off before changing any bulbs.

Service and repairs should be carried out by a service company approved by the supplier. Use only spare parts supplied by such companies.

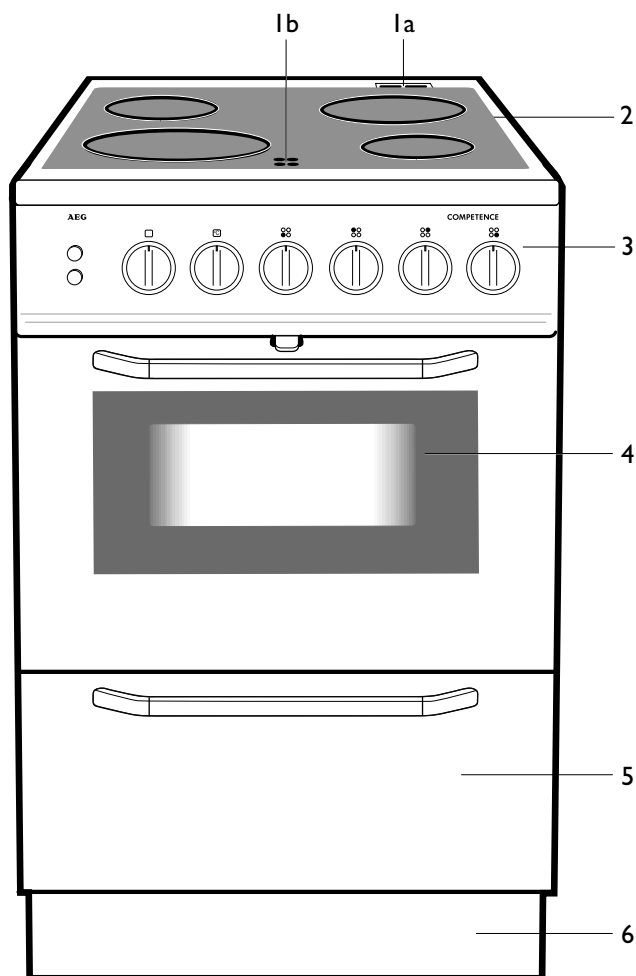
At the end of the cooker's life

Help prevent accidents when the cooker has reached the end of its useful life. Make sure first that the lead is completely disconnected from the electrical supply (pull out the plug, or have the cooker safely disconnected from the wall), then cut the electrical lead at the point where it enters the cooker. Make sure that the door catch/door catches have been deactivated.

The Cooker

- 1a Removable oven vent
- 1b Hot-hob warning lights
- 2 Hob with HEATING ZONES
- 3 Control panel with CONTROLS
- 4 Oven
- 5 Storage drawer
- 6 Plinth

To make it easier to clean behind the cooker, it has wheels at the rear. To move the cooker forwards, open the oven door, lift carefully holding the upper edge and then pull the cooker out from the wall.



Unpacking

Check that the cooker is undamaged and in perfect condition. Any damage occurred during transportation should be reported to the retailer immediately.

The packaging materials can be recycled. Contact your local council to find out where to take them.

The accessories

THE FOLLOWING ACCESSORIES ARE SUPPLIED WITH THE COOKER:

- Enamelled baking trays and oven dish
- Oven shelf
- Non-tip device, including fittings
- Razor blade scraper and cleaning product for ceramic hob
- Instruction book

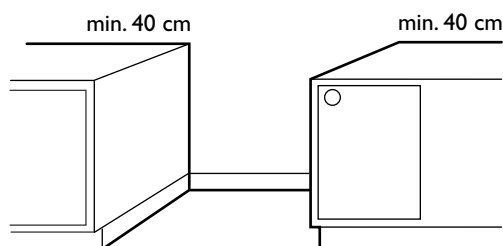
THE FOLLOWING MAY BE PURCHASED AS OPTIONAL ACCESSORIES:

- Hob guard, including fittings

The safety equipment

There should be at least 40 cm of worktops on both sides of the cooker (SEE PICTURE). Alternatively the cooker can be installed with a wall or a tall kitchen unit on one side and a worktop on the other.

Child safety is further improved if the following equipment is fitted/in use:



Non-tip device



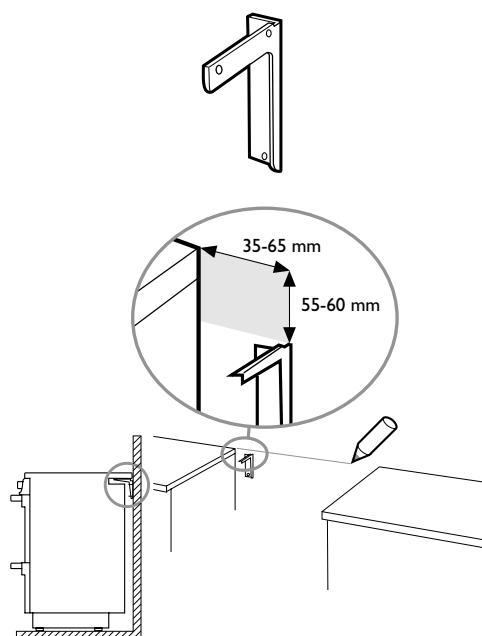
The non-tip device should be fitted, to prevent the cooker from tipping if subjected to an abnormal loading. The non-tip device can only provide protection when the cooker is pushed into its normal position.

Before fitting the non-tip device, make sure the cooker has been levelled and adjusted to the correct plinth height (see “Installation” on p. 17).

- 1 Draw a line on the wall – after levelling the cooker – along the top edge of the hob (see illustration).
- 2 The measurements shown can be applied whether the non-tip device is fitted on the left or the right (see illustration). Measure and mark where the non-tip device is to be placed, then screw it onto a solid material or a suitable reinforcement or fixings.

NOTE! If the space between kitchen units is wider than the cooker, you will need to alter the measurements shown in the illustration if the cooker is to be centred.

- 3 If you alter the measurements, remember to align the cooker correctly when pushing it into place, so that the non-tip device enters the hole on the cooker rear.

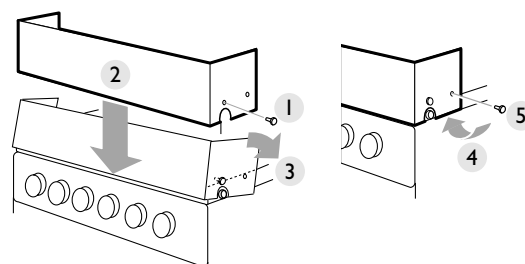


The hob guard (optional accessory)



The hob guard should be fitted to make it harder for children to reach pans on the hob.

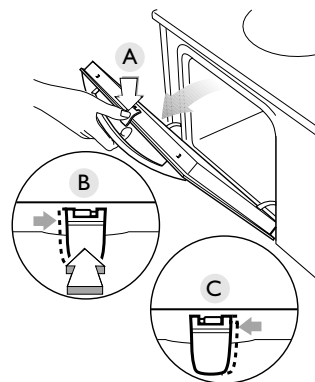
- 1 Press the plugs into the front holes.
- 2 Place the guard on the cooker with the plugs over the edge of the hob.
- 3 Angle the guard downwards and then back upwards so the edges on its two sides engage under the edge of the hob.
- 4 Lock it in place with the rear plugs.



The door catch

The door catch makes it harder for children to open the oven door/storage drawer. The catches are already activated when the cooker is supplied new, but can be deactivated if necessary.

- A Press the catch down when you want to open the door.
- B If you wish to deactivate the catch, check first that the oven is not hot. Press the catch on the top edge of the door downwards and then a few millimetres to the right.
- C If you wish to activate the catch again, push the catch on the top edge of the door a few millimetres to the left.



Before the first use

Cleaning the cooker

Clean the cooker with a clean cloth, hot water and a little washing-up liquid straight after use. **NEVER USE ABRASIVE CLEANERS OR SCOURING AGENTS**, except on some parts of the cooker that might occasionally need cleaning more thoroughly. Don't forget to clean underneath the oven vent cover. This can be washed in a dishwasher.

Remember that the non-tip device does not work when the cooker has been pulled forward to clean behind it.

Wash the accessories


Wash the baking tray, oven dish etc. in hot water and washing-up liquid. Rinse and dry.

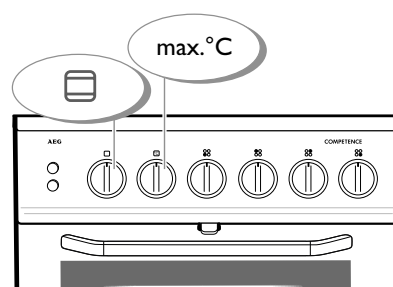
Heat the oven empty



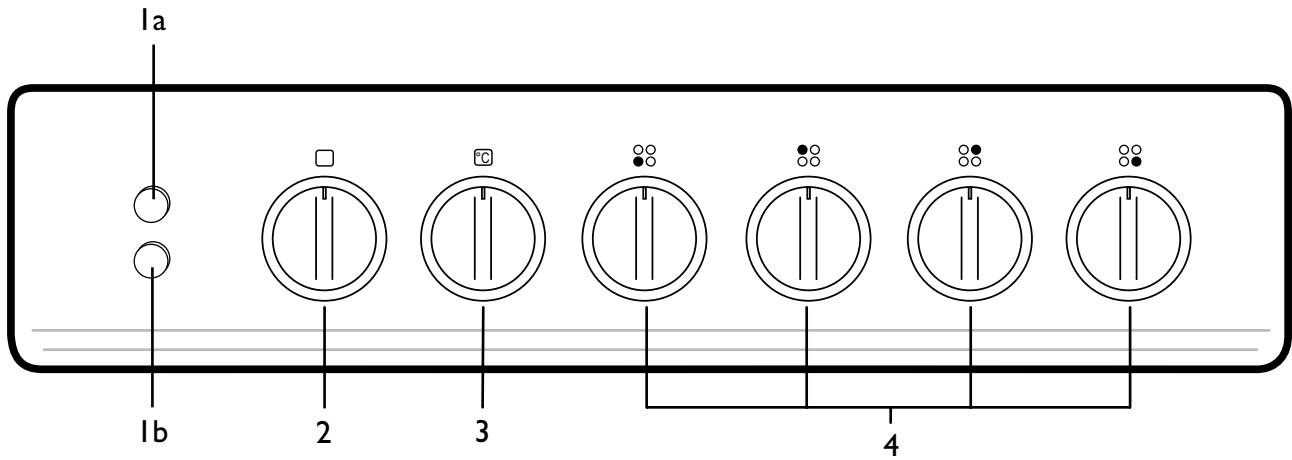
Children should be supervised!
The cooker will get very hot.

Before you use the oven for the first time, you need to heat it empty. Follow these instructions:

- 1 Select  (top/bottom heat) and maximum temperature. The oven door should be shut.
- 2 Ventilate the room. Switch off the oven once the "new" smell and fumes have ceased.
- 3 Use hot water and washing-up liquid to wipe the oven, side racks and the inside of the door. Then wipe all of these parts dry.



The control panel



- 1a COOKER indicator light
- 1b OVEN indicator light
- 2 OVEN function control
- 3 OVEN temperature control
- 4 HEATING ZONE controls

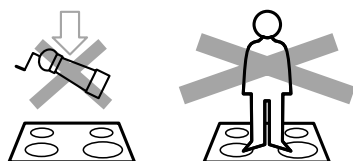
The indicator light bulbs

These are neon indicator lights, which normally have a long service life. If one should fail, contact your service centre.

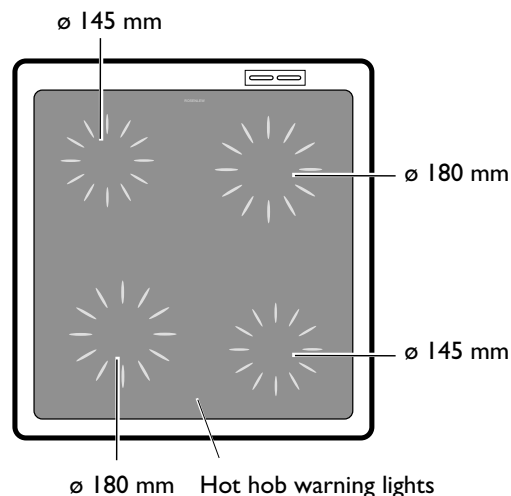
The ceramic hob

The ceramic hob has four cooking areas (hotplates). Even with the control still turned on during cooking, these areas may be seen to switch off and on at intervals, depending partly on the heat setting used. This switching can also occur with the control turned to its maximum setting, to prevent overheating.

The hot-hob warning device has four lights. A hotplate light will remain on, even after the hotplate control has been switched off, until the hotplate temperature falls below about 55°C.



The glass of the hob is resistant to heat, cold and rapid temperature changes, but it is vulnerable to impact. A pepper mill falling on the hob could crack it. Never stand or put heavy loads on the hob, or use it as a storage space.



Using the hob



NEVER USE THE CERAMIC HOB IF IT IS CRACKED.

Water from spillages could seep through to the live conductors. Disconnect the cooker and contact your service centre to have the cooker repaired. Use the scraper to remove immediately (while the hob is still warm) spilt sugar or syrups (e.g. jam), and melted plastics and foil. These can damage the hob if left. Never leave the cooker unattended while deep fat frying, melting fats, paraffin wax or other flammable substances. In the event of a fire, turn off all the controls and the cooker hood fan. **SMOTHER THE FIRE WITH A PAN LID**, never use water.

The heating zone controls are graduated from 0 to 12 (12 is the hottest). They can be turned both clockwise and anticlockwise.

TO USE THE HOB:

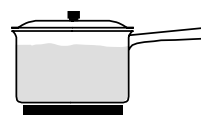
- 1 Turn the control for the heating zone you are going to use.
- 2 Reset the control after use.

Which heat setting should you use? You will soon learn which setting and heating zone to choose depending on your pans and what you are cooking. Here is a brief guide to choosing the correct setting:

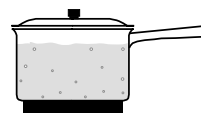
Boiling

You normally start cooking with the hotplate switched to maximum heat before turning it down to a lower heat. The sound and size of the water bubbles can help you to choose the correct setting:

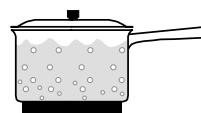
GENTLE HEAT: Simmering with tiny bubbles as in carbonated water. Suitable for cooking rice, fish and vegetables such as sugar peas and broccoli.



MEDIUM HEAT: Gently boiling with larger bubbles. Suitable for boiling most foods, such as meat, root vegetables and potatoes.



HOT: The sound disappears before the water starts bubbling vigorously. Suitable for boiling water for pasta and rice. Then turn the heat down for more gentle cooking.



Frying

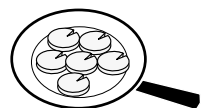
It is best when frying not to use food that has come straight out of the refrigerator. Only about 2/3 of the bottom of the pan should be covered by food.

Put the margarine or butter in the frying pan and turn on to the recommended heat. In order to get the best results, it is important that the fat is the right colour (temperature) when you start frying. Hold a light-coloured spatula to the bottom of the pan to see the colour of the fat.

LIGHTLY BROWNEED FAT: Suitable for eggs, onions, raw potatoes, chops and steaks and whole fish, etc.



BROWNEED FAT: Suitable for frying most foods such as pancakes, minced meats, sausages, thin fish fillets and stewing steak.



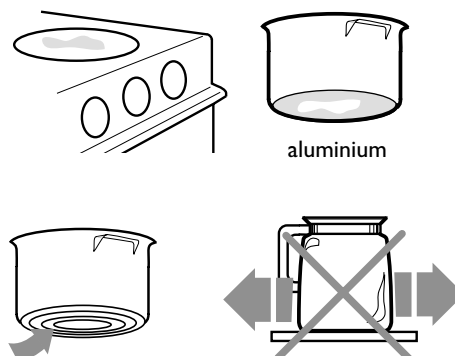
WELL BROWNEED FAT: Suitable for thin steaks. Be careful as the fat can easily become burnt.



Choosing suitable pans

Greater attention needs to be paid to the type and condition of pans used on ceramic hobs than it does with radiant hobs. Here are some points to remember:

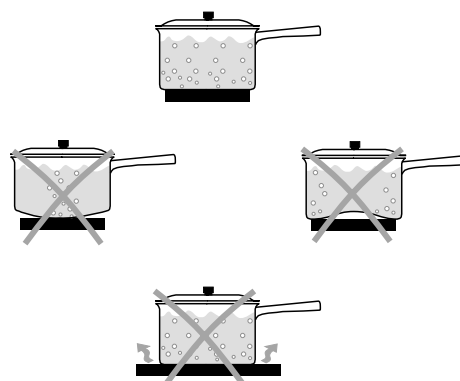
- Check the pan bases. Bases which are convex (curve outwards) will tend to spin on the hob and will not conduct heat very well.
- Aluminium is a good conductor of heat, but it can leave silver-coloured stains on the hob. You can remove these stains with the hob cleaner supplied with the cooker.
- Glass vessels and enamelled bases with a rough pattern will – if pulled back and forth across the surface – cause greater wear on the hob than other materials.



To save you time and therefore energy, the contact surface of the pan base should:

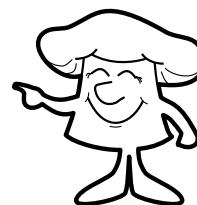
- be at least as large as the hotplate. If the base is smaller than the hotplate, any spillages are quite likely to burn onto the hob.
- be smooth or have a fine pattern
- be flat. It takes longer to heat a pan with a base which curves in or outwards too much.

When you are buying new pans, it is advisable to choose stainless steel ones with sandwich-type bases (i.e. layers of different metals).



Save energy!

- Putting a lid on pans cuts the amount of energy used by half (compared to cooking without lids).
- Using pans with flat bases saves 25% energy (compared to uneven based pans).
- Make sure the hob is clean and dry. Dirt and moisture reduce heat transfer between pans and hotplates.
- Turn the hotplates off and finish cooking using the remaining heat.
- Save energy by steaming and pressure-cooking.



Cleaning the ceramic hob



Use the scraper supplied to remove spillages immediately, while the hob is still hot, especially sugar and foods with a high sugar content (e.g. jam), melted plastics and foil, all of which can damage the hob if left.

IF THE HOB IS VERY SOILED:

- 1 Remove soilage using the razor blade scraper (see below).
- 2 Use the hob cleaner supplied when the hot-hob warning lights have all gone out. Shake the bottle and apply a small quantity of cleaner directly onto the hob. Rub clean using a damp cloth or paper towels.
- 3 Use a damp cloth to remove all remaining traces of the cleaner, which could otherwise burn on when the hob is next used. Wipe the hob dry.



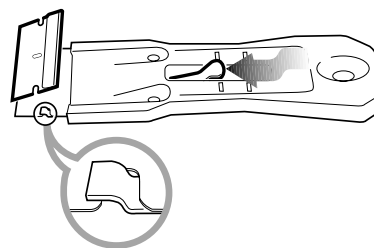
The razor blade scraper:



KEEP THE SCRAPER AWAY FROM CHILDREN. Use the razor blade scraper carefully. The razor blade is extremely sharp.

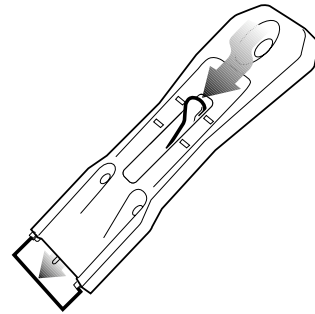
Use the scraper to remove spillages from the ceramic hob. You will have to turn the razor blade round before using it for the first time since it has been reversed for transport safety reasons. There is a protective cover for the sharp razor blade when the scraper is not being used.

- 1 Press down the button on the top of the scraper and push it forwards as far as it will go (see illustration).
- 2 Remove the razor blade. Replace the blade with the sharp edge outwards.
- 3 “Lock” the blade with the tabs on the scraper (see illustration).
- 4 Press the button down hard and push it backwards as far as it will go.



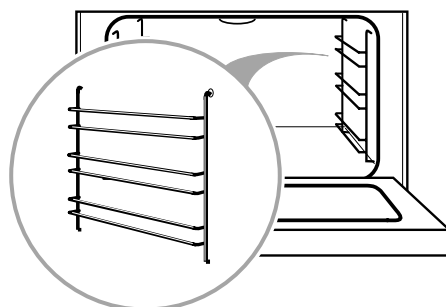
TO USE THE SCRAPER, FOLLOW THESE INSTRUCTIONS:

- 1 Expose the razor blade by pushing the button (on the top of the scraper) forwards to “stop” (see illustration). You can check the razor blade is locked into position by pushing the blade down onto a hard surface.
- 2 Make sure the razor blade is clean and not worn otherwise it might damage the hob. New razor blades can be bought from drugstores.
- 3 Angle the scraper at approx. 45° and scrap away the spillage. The razor blade can be pressed down hard onto the hob without causing any damage.
- 4 Use kitchen roll paper to wipe clean the blade carefully.
- 5 When you have finished, press down the button and push it backwards as far as it will go. Keep the scraper out of the reach of children.



The oven

The oven has removable side racks for the shelves with three rungs on each side.



The functions of the oven

For all oven functions, the indicator light comes on when the oven is heating and goes out when the set temperature is reached (goes on and off as the thermostat switches in and out). To choose an oven function, turn the function control clockwise to the symbol for the desired function (see below).

THE OVEN FUNCTIONS ARE:

Oven light

The oven light comes on automatically for all settings. You can also have just the light on without any of the other functions being turned on.

Top/bottom heat

Using both top and bottom elements.

Top element

Using the element at the top of the oven.

Bottom element

Using the element at the bottom of the oven.

Grill

Using the grilling element.

Swift start

Using the grilling and bottom element. It takes approx. seven minutes to heat the oven to 200°C. Can also be used for “au gratin” dishes.

Practical use



Never place aluminium foil, baking trays or oven dishes directly on the bottom of the oven. Blocking heat from the bottom of the oven can damage the enamel through overheating. The oven gets hot when in use: CHILDREN NEARBY MUST BE SUPERVISED.

The baking tray may warp temporarily due to temperature fluctuations, or if the food, (pizza, etc.) is unevenly distributed on its surface. The tray resumes its shape when cool.

How does one know which oven functions to use in different situations? See below for practical advice on how to efficiently use the oven functions for various ways of cooking:

Baking

Use a skewer to check whether sponge cakes are ready when there are about 5 minutes left. You can then shorten or lengthen the baking time. The material, colour, shape and size of the baking tins as well as the recipe can affect results. TOP/BOTTOM HEAT gives an even colour.

Cooking

TOP/BOTTOM HEAT is normally best when using an oven shelf.

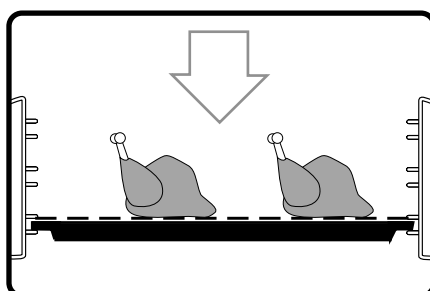
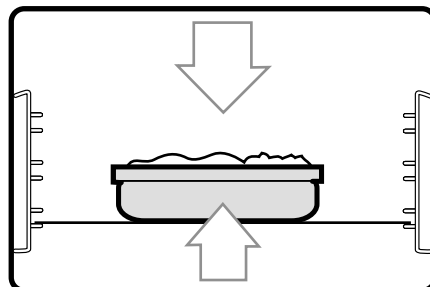
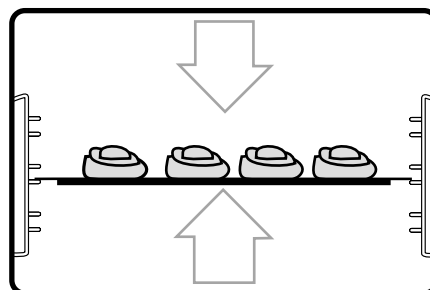
Roasting

Roasting is a practical and convenient method of cooking. Joints of beef such as topside and sirloin retain their natural juices best if roasted at 125°C, but this does take longer than at a higher temperature. Choose an ovenproof dish which is only just big enough for the joint, to prevent the meat juices which collect in the dish (e.g. for gravy) from evaporating. Use a large roasting pan or ovenproof dish when roasting a joint of ham as there is usually a lot of meat.


Grilling

Size, shape, quantity, the degree of fat marbling, and even the initial temperature of the meat all affect the outcome and time of the grilling process. Fish, poultry, veal and pork will not brown as much as the darker meats such as beef and game. Vegetable oil and/or seasoning will improve the colour, but it also increases the risk of surface burning.

For best results, avoid grilling food straight from the refrigerator. Dry the surface of the meat, place it on the oven shelf and season to taste. Place an oven dish,

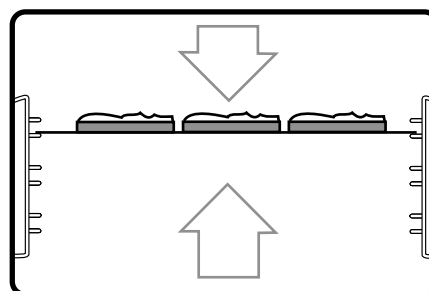


ideally lined with foil, underneath the shelf to catch the fat etc. which runs off. Pork chops, steaks and fish should be grilled high up in the oven, while meats such as thick spare ribs are better lower down.

Set the function control to  and the temperature control to the temperature require (250°C maximum). Preheat the grill for 3 to 5 minutes. Keep an eye on the food, and turn it at least once. Grilling for too long makes food dry, dull, and possibly burnt as well. The oven door should be closed when grilling.

Browning (swift start)

Excellent for browning au gratin dishes, toasted sandwiches, etc. You can also use this function to heat the oven quickly to the set temperature. When the oven has reached that temperature, you can then select whichever function is required. It takes about 8 minutes to reach 200°C. However, do not use this method of rapid heating when baking biscuits or meringues.




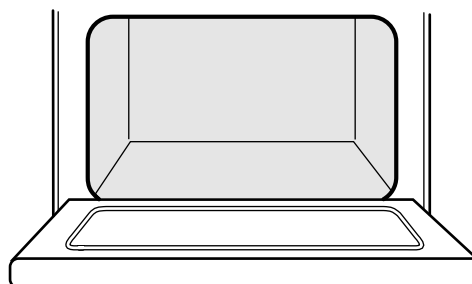
Cleaning and maintenance

The oven

The oven surfaces are of vitreous enamel. The outer section, the door front, can easily be removed for cleaning (see “The oven door” below).

IF THE OVEN IS VERY SOILED:

- 1 Use a spatula or similar implement to remove spillages which have hardened.
- 2 Use a sponge to spread soft soap inside the oven.
- 3 Close the door. Set the oven to  (top/bottom heat) and 100°C for about 10 minutes.
- 4 When the oven has cooled, wash the surfaces with clean water. Rub gently with a soap-impregnated steelwool pad on stubborn patches. Wipe the surfaces dry.



The oven door

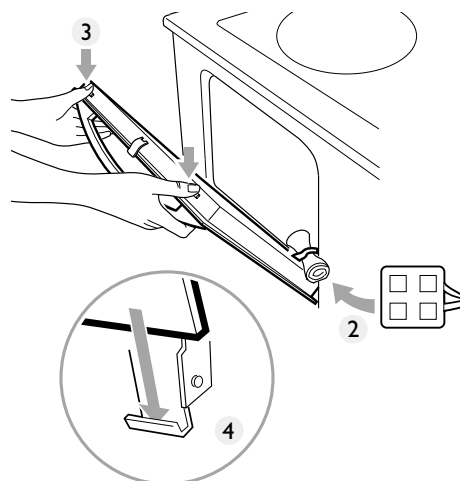
The oven door consists of two sections with heat-reflecting glass for a lower surface temperature. The outer section, the door front, can be removed for cleaning.



Take care not to damage the panes of glass. Small cracks at the edges can cause an entire pane to crack after it has been heated a few times.

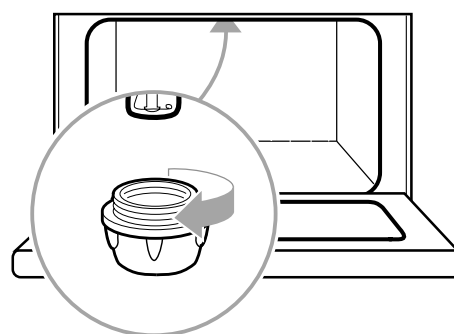
TO CLEAN BETWEEN THE TWO PANES:

- 1 Check that the oven is not hot and that the door catch is activated before you remove the outer section, the door front.
- 2 Open the door and insert rolled-up oven cloths between the hinges (SEE PICTURE). These to prevent the door from closing. Raise the door up again.
- 3 Grasp the door handle and press in the two springs on the top edge of the door downwards, then lift off the door front.
- 4 After cleaning (use a window-cleaning product), slot the the door front back into the bracket (SEE PICTURE). If the glass is very soiled, use the scraper supplied with the cooker. Make sure the door is properly secured on both sides.
- 5 Press the two springs on the top edge of the door and press the door front into place.
- 6 Remove the oven cloths.



To change the oven light bulb

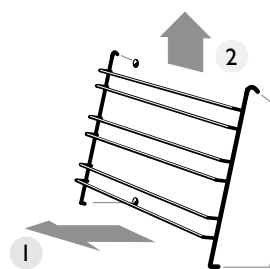
- 1 Turn all controls to off and check that the oven is not hot.
- 2 Unscrew the glass cover (see illustration).
- 3 Unscrew the old bulb.
- 4 Fit a new bulb, marked 230–240 V, 15 W and 300°C, with an E14 screw fitting.
- 5 Refit the glass cover.



The oven accessories

Release each side rack for the oven shelves at the bottom corners (1), lift it sideways and upwards and remove from the oven (2). Wash the racks and shelves by hand or in a dishwasher. If very soiled, soak them first, before cleaning with a steelwool pad.

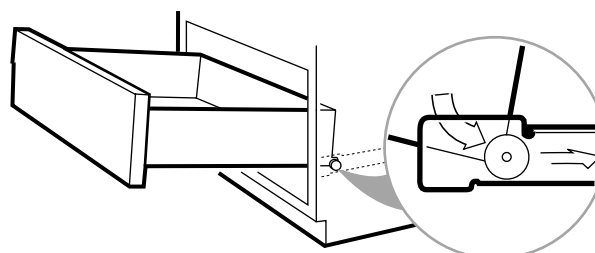
The baking trays and oven dish should be wiped clean with paper towels, or washed by hand when necessary. Any burnt-on food can be removed using a suitable spatula.



Storage drawer

- 1 Empty the drawer and pull it out as far as possible.
- 2 Hold the handle and lift upwards gently. This frees the drawer from the catch at the back.
- 3 Pull the drawer out completely and lift it out.

After cleaning, place the drawer wheels on the brackets (SEE PICTURE). Lift the drawer slightly as you first push it in so as to prevent the wheels from fastening in the front catch.



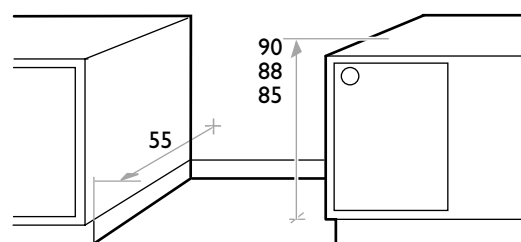
Installation



Work on the cooker must be carried out by a QUALIFIED ELECTRICIAN. The cooker is heavy. Certain edges and corners which will not normally be exposed may be sharp. USE GLOVES when moving the cooker.

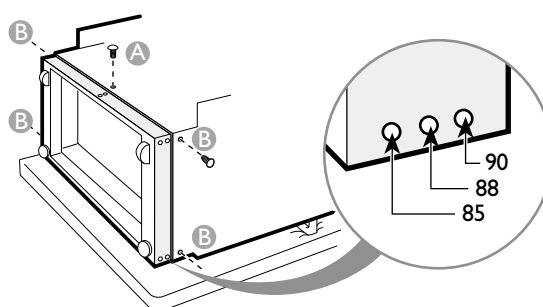
Before installing the cooker, you should check that its dimensions correspond to the rest of your kitchen units. Measure the height of the worktop from floor to top surface of the worktop, and the plinth depth from the wall to the front edge of the plinth (SEE PICTURE). The cooker may also be installed adjoining one wall, or one tall unit.

When delivered, the cooker plinth is adjusted to suit a worktop height of 90 cm and a plinth depth of 55 cm. Where necessary, you can alter the height of the plinth to make the cooker suitable for a worktop height of 85 or 88 cm (see below). Check the cooker cable is not trapped when moving the cooker.



To adjust the plinth height

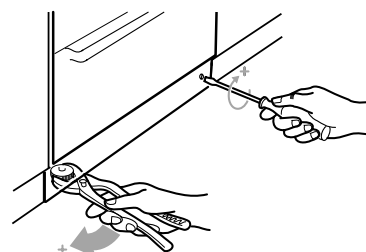
- 1 Carefully lay the cooker on its front (SEE PICTURE). Use some of the packaging material to cushion the cooker on the floor surface.
- 2 Take care: there are sharp edges on the underside of the cooker. Unscrew screw A (1 screw) in the centre rear of the plinth and the side screws B (4 screws, SEE PICTURE).
- 3 Push the plinth in to the required height setting, 90, 88 or 85 cm (SEE PICTURE).
- 4 Screw in screws A and B again.



Levelling the cooker

The cooker must be level, for example to ensure that oil in frying pans is of even depth. To check whether the cooker is level, place a spirit level or a frying pan filled with water on the hob.

If necessary, you can lower (-6 mm) or raise (+12 mm) the wheels and feet, working from the front of the cooker. Use a screwdriver to adjust the rear wheels, and adjustable pliers for the front feet.



Electrical connection



Repairs and work on the cooker must be carried out by a QUALIFIED ELECTRICIAN. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

The connection options for the cooker are shown on the plate on the rear of the cooker. Wattage and voltage is stated on the rating plate (see the right-hand side of the cooker).

Service



Repairs and work on the cooker must be carried out by a **QUALIFIED ELECTRICIAN**. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

If your cooker is not working properly, refer to pages 21 and 22 for suggestions on how to rectify the problem.

Consumer care

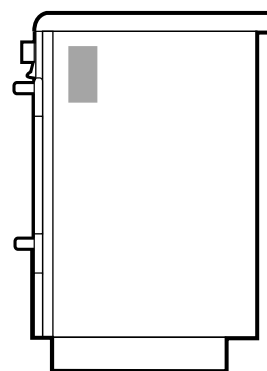
Contact the retailer if you have any questions concerning the cooker or its use.

Service and spare parts

Contact the retailer or a service company approved by the retailer. Please note that a charge will usually be made. Use only spare parts supplied by such companies.

Cooker details are found on the rating plate on the right-hand side of the cooker. Copy the details onto this page so you have them handy if you should need to call a service company.

Model:	
Product. no:	
Serial. no:	
Purchase date:	



Technical data

We reserve the right to alter these specifications. This appliance conforms with EC-directive 89/336/EEC and 73/23/EEC IEC class:Y.

I 050V-W

Width (mm): 500

Height, when
delivered (mm): 900

Depth (mm): 600

Oven volume (litres): 37

Total wattage 230V-
model (W): 8815

HEATING ZONES	SIZE (mm)	WATTAGE (W)
Rear left	145	1200
Rear right:	180	1700
Front left:	180	1700
Front right:	145	1200

INDICATOR LIGHT BULBS: neon type

OVEN LIGHT BULB: E-14 screw fitting, marked 230-240V, 15W and 300°C.

Practical tips and advice

Problem	Cause	Action needed
<i>Bread and cakes are not rising properly.</i>	Too low an oven temperature means that the baking is rising but then sinking flat again.	Check the temperature used against that recommended in the recipe.
	Bread dough has not risen properly. Leaving the dough to prove too long can cause the bread to turn out flat. Dough should prove in a warm, draught-free place. The dough should spring back when touched with the fingertips.	Check the proving time recommended in the recipe.
	Not enough yeast or baking powder.	Check that you used the quantity stated in the recipe.
	Yeast destroyed by hot fat or liquid.	The correct temperature for the liquid is 37°C for fresh yeast. See instructions on the packet for dry yeast.
<i>Bread and cakes are too dry.</i>	Not enough liquid, too much flour, or the wrong type of flour can cause bread to be dry.	Check in the recipe that you have used the correct type of flour and the correct proportions of flour to liquid.
	Too low an oven temperature means that the baking has to remain too long in the oven to cook, which leads to drying.	Check that you have used the correct temperature setting.
<i>Baking/food is too dark (browned).</i>	Too high an oven temperature makes baking/other foods too dark on the surface before fully cooked.	Check that you have used the correct temperature setting.
	Using too high a shelf position on “top/bottom heat” means the heat from above is too strong. A shelf position which is too low causes the opposite problem.	Check in the recipe that you have chosen the right oven position.
	“Swift Start” has been switched on.	Check that you have turned the function control to the setting required.
<i>Baking/food is too pale.</i>	Aluminium foil, baking trays or oven dishes on the bottom of the oven hamper the distribution of heat from below.	Do not have anything on the bottom of the oven.
	Light-coloured baking tins produce paler cakes than dark tins.	If necessary, change to darker baking tins.

Problems and actions needed

Never attempt any repairs or work on the cooker which could cause injury or damage the product. If you cannot solve the problem after checking the list below, contact a service company approved by the supplier.

Problem	Action needed
<i>The cooker has no electrical supply</i>	Check that: <ul style="list-style-type: none">• THE FUSE(S) has not gone• THE PLUG is pushed in correctly• THE RCD (if fitted) has not tripped
<i>The rear left hotplate is not working (230-volt cooker only).</i>	The cooker has an electrical inter-lock so that the rear left hotplate cannot heat while the oven Swift Start function is on. This hotplate can be used as soon as the oven Swift Start heating is finished.
<i>Boiling/frying takes a long time.</i>	Check you have a suitable pan that conducts heat properly (see page 10)
<i>The oven light is not working</i>	Replace broken bulb (see page 16)
<i>The door safety catch isn't working</i>	Activate the door safety catch (see page 6)

At the end of the cooker's life



- 1 *Disconnect the cooker from the electrical supply.*
 - 2 *Cut off the electrical lead, as close as possible to the rear of the cooker.*
 - 3 *Make sure that the oven door safety catch has been deactivated, to remove the risk of children locking themselves inside the oven.*
- Contact your local council to find out where you can dispose of your cooker.*

